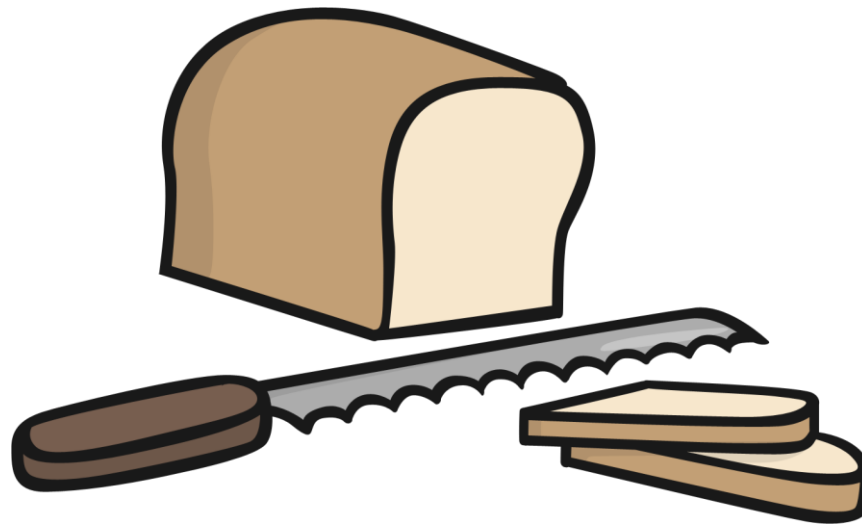
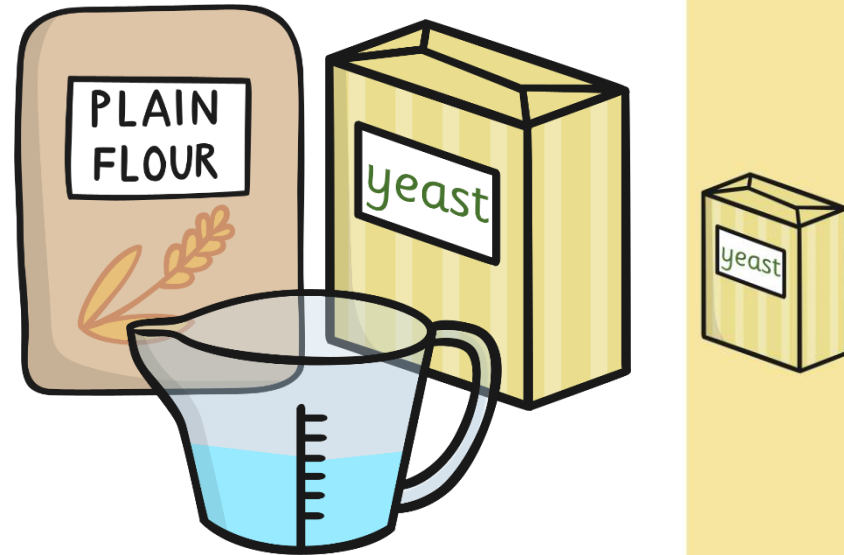


How to Make Bread

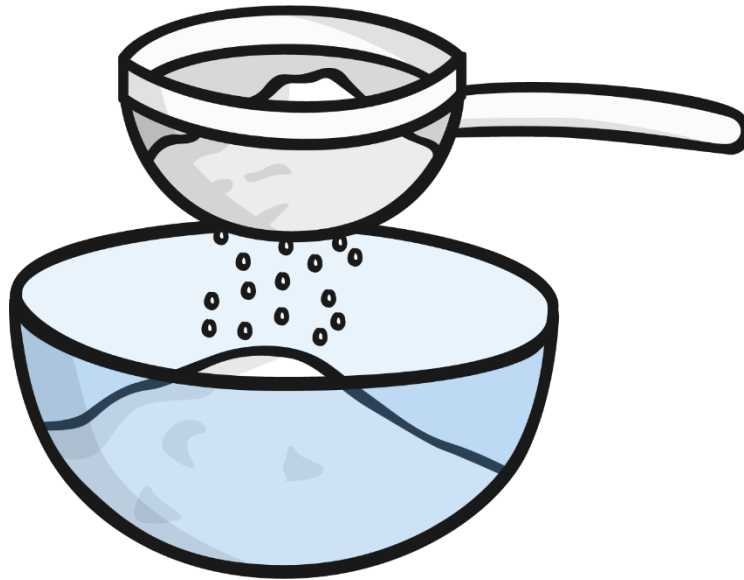


Ingredients:

- 1.5kg bag of strong bread flour
- 2 sachets of dried yeast
- 900ml of warm water
- 1 dessert spoon of caster sugar
- 1 dessert spoon of salt



Sieve flour, salt and yeast into a bowl.





Add the warm water and sugar.



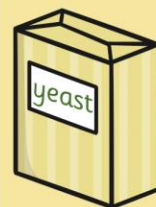


Mix together to form a dough.



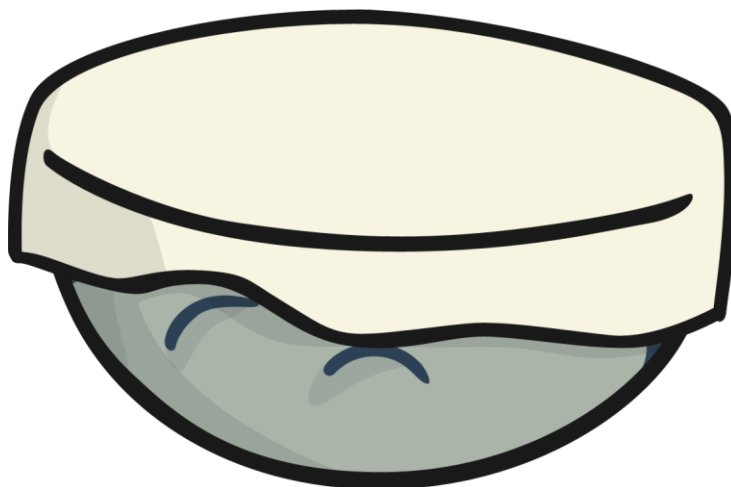


Knead the dough.



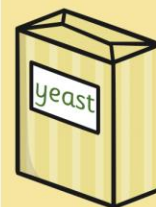
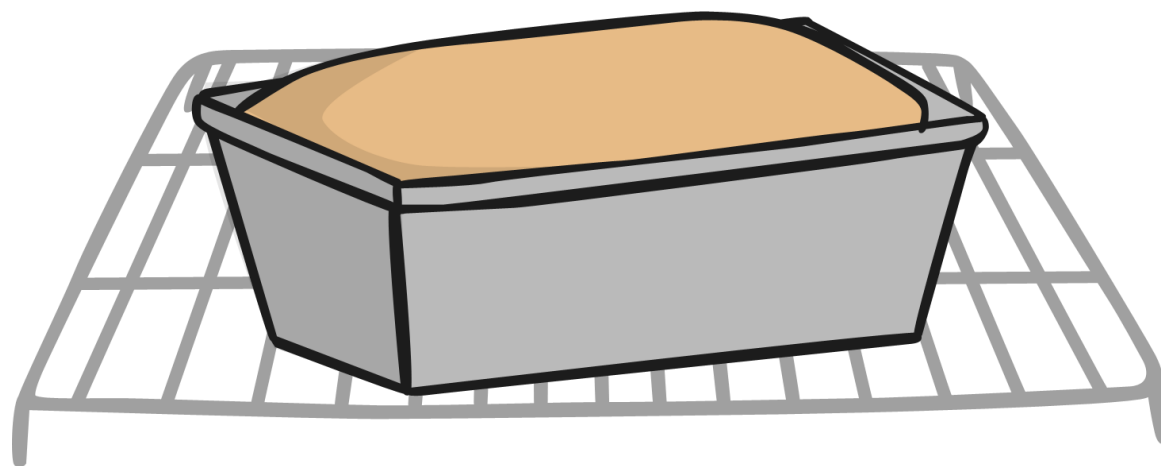


Leave the dough to rise in a covered bowl for 40-60 minutes.

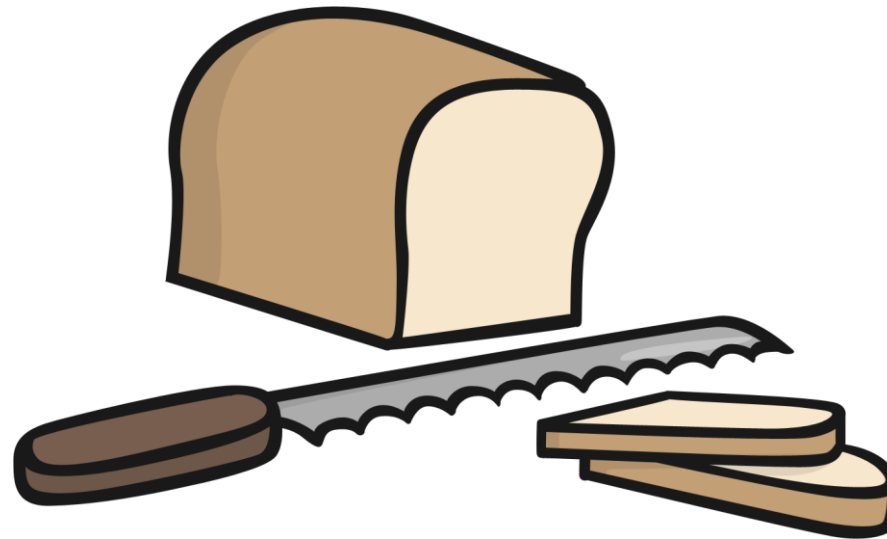




Put the dough in a tin and bake it in the oven.



Leave bread to cool then slice it and enjoy!





THE END

